



"Food Fresh from Farm to Table"

Specials

Sept 14th, 2018

SOUPS

\$5 half pt / \$8 pt / \$13 qt

‡ Roasted Tomato Basil

‡ Chilled Avocado

APPETIZERS

‡ Mushroom Quesadillas 14

Served with sautéed leeks, corn, wild mushrooms, mozzarella, corn tortillas, chopped lettuce, guacamole, roasted tomato salsa, tofu sour cream

Guacamole 12

Served with ranchero sauce and corn tortilla chips

ENTREES

Rosemary Crusted Seitan 23

Served with garlic mashed potatoes, sautéed spinach and broccoli, wild mushroom gravy, topped with an apple-cranberry salad

‡* Fusilli 20

Served with sautéed grape tomatoes, zucchini, cauliflower, green peas, creamy garlic spinach sauce

COCKTAILS

Summertime Fine 15

Bourbon, guava, lemon ginseng tea, agave

SIDES

‡ Daily Greens 8

Red Chard, Escarole, Bok Choy

‡ Daily Vegetables 8

Carrots, Cauliflower, Zucchini

DESSERT

*‡ Ice Cream & Sorbet Sampler 9

Vanilla soy, Lemon Basil sorbet, Summer Berry Swirl

‡ Available Gluten Free

* Contains Nuts or Seeds